

ABSTRACT

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UTILIZATION OF DARK MEAT TUNA SURIMI IN NUGGET MAKING WITH DIFFERENT FILLER RATIO AND CONCENTRATION

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(xv + 91 pages, 8 tables, 23 figures, 10 appendices).

Dark meat tuna is dark tissue under the skin throughout the fish body that had low economic value. Total by-products of tuna fish was found 60.30% and 23.10% part of total by-products was dark meat tuna. Utilization dark meat tuna as raw material surimi of nugget could increasing diversification of processed products. The aims for this research were to study the effect of dark meat surimi washing frequency and its utilization in nugget production. Organoleptic, physical and chemical characteristic of surimi and nuggets were performed. Three times washing frequency was produced the best surimi. Physical and chemical characteristics for the best surimi were 67.27% WHC, 3.98% EMC, 78.44% whiteness, 979.83 g.cm of gel strength value, 6.07 of teeth test value, 4.67 of folding test value, moisture content 83.41%, and pH 6.82. Nugget formulation chosen by scoring and hedonic test, with filler rasio (maizena flour : MOCAF flour) 1:0, and concentration filler 15%. Physical and chemical characteristics for the chosen nugget were hardness 6187.38 g, springiness 0.81, cohesiveness 0.72, chewiness 3696.04, lightness 68.56, redness 1.71, yellowness 9.24, moisture content 50.52%, ash content 1.68%, protein content 10.01%, fat content 11.20%, and carbohydrate content 26.59%.

Keywords: (dark meat, surimi, washing frequency, nugget, filler)

References: 80 (1999-2017)

ABSTRAK

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PEMANFAATAN SURIMI DAGING MERAH IKAN TUNA DALAM PEMBUATAN *NUGGET* DENGAN PERBEDAAN RASIO DAN KONSENTRASI *FILLER*

Tugas Akhir, Fakultas Sains dan Teknologi (2018).

(xv + 91 halaman, 8 tabel, 23 gambar, 10 lampiran)

Daging merah ikan tuna merupakan hasil samping dari pengolahan ikan tuna yang memiliki jaringan gelap pada bagian bawah kulit di sepanjang tubuh yang memiliki nilai ekonomis rendah. Jumlah hasil samping ikan tuna diketahui sebesar 60,30% dan 23,10% bagian dari hasil samping tersebut merupakan daging merah ikan tuna. Pemanfaatan daging merah ikan tuna menjadi surimi sebagai bahan baku pembuatan *nugget* dapat meningkatkan diversifikasi produk olahan. Tujuan dari penelitian ini yaitu mempelajari pengaruh frekuensi pencucian surimi daging merah ikan tuna dan pemanfaatan dalam pembuatan *nugget*. Analisis meliputi karakteristik organoleptik, fisik dan kimia. Frekuensi pencucian tiga kali menghasilkan surimi terbaik. Karakteristik fisik dan kimia surimi terbaik yaitu WHC sebesar 67,27%, EMC 3,98% derajat putih 78,44%, *gel strength* 979,83 g.cm, uji gigit 6,07, uji lipat 4,67, kadar air 83,41% dan pH 6,82. Formulasi *nugget* dipilih berdasarkan hasil uji skoring dan hedonik, *nugget* dengan rasio *filler* (tepung maizena : tepung MOCAP) 1:0 dan konsentrasi *filler* 15% sebagai formulasi terpilih. Karakteristik fisik dan kimia *nugget* terpilih yaitu *hardness* 6187,38 g, *springiness* 0,81, *cohesiveness* 0,72, *chewiness* 3696,04, *lightness* 68,56, *redness* 1,71, *yellowness* 9,24, kadar air 50,52%, kadar abu 1,68%, kadar protein 10,01%, kadar lemak 11,20%, dan kadar karbohidrat 26,59%.

Kata kunci: (daging merah, surimi, frekuensi pencucian, *nugget*, *filler*)

Referensi: 80 (1999-2017)